

Application No. 10/507,339
Amdt. dated January 20, 2008
Reply to Office Action of September 23, 2005

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Amendments to the Claims:

1. (Currently Amended) In a food composition comprising a foodstuff and at least one component providing functionality in said food composition, the improvement which comprises at least partially replacing said at least one component by a substantially undenatured canola protein isolate having a protein content of at least about 90 wt%, as determined by Kjeldahl nitrogen x6.25 on a dry weight basis, said canola protein isolate exhibiting a protein profile which is:

about 60 to about 95 wt% of 2S protein

about 5 to about ~~90 wt%~~ 40 wt% of 7S protein

0 to about 5 wt% of 12S protein

2. (Original) The composition of claim 1 wherein said canola protein isolate is a dried concentrated supernatant from the settling of a solid phase from an aqueous dispersion of canola protein micelles.

3. (Original) In a food composition comprising a foodstuff and at least one component providing functionality in said food composition, the improvement which comprises at least partially replacing said at least one component by a substantially undenatured canola protein isolate having a protein content of at least about 90 wt% as determined by Kjeldahl nitrogen x6.25 on a dry weight basis, said canola protein isolate being a dried concentrated supernatant from the settling of a solid phase from an aqueous dispersion of canola protein micelles.

4. (New) The composition of claim 1 wherein said canola protein isolate has a protein content of at least about 100 wt%.

5. (New) The composition of claim 3 wherein said canola protein isolate has a protein content of at least about 100 wt %.

6. (New) The food composition of claim 1 which is a canola protein isolate fortified beverage.

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7. (New) The food composition of claim 3 which is a canola protein isolate fortified beverage.

8. (New) A method of forming a food composition, which comments:

extracting canola oil seed meal with an aqueous food grade salt solution to form an aqueous protein solution.

reducing the aqueous protein solution in volume using ultrafiltration membranes to provide a concentrated protein solution having a protein content in excess of about 200 g/L,

diluting the concentrated protein solution into chilled water having a temperature below about 15°C to form a white cloud of protein micelles,

permitting the protein micelles to separate to form a precipitated viscous sticky mass,

recovering supernatant from precipitated, viscous, sticky mass,

processing the supernatant to recover therefrom a canola protein isolate having a protein content of at least about 90 wt% or determined by Kjeldahl nitrogen x 6.25 on a dry weight basis and having a canola protein profile which is:

about 60 to about 95 wt% of 2S protein,

about 5 to about 40 wt% of 7S protein,

0 to about 5 wt% of 12S protein, and

incorporating said canola protein into a food composition comprising a foodstuff and at least one component providing functionality in said food composition as an at least partial requirement for said component.

9. (New) The method of claim 8 wherein said canola protein isolate has a protein content of at least about 100 wt%.

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10. (New) The method of claim 8 wherein said protein isolate provides foaming, film forming, water binding, cohesion, thickening, gelatin, elasticity, emulsification, fat binding or fibre forming functionality.

11. (New) The method of claim 8 wherein said food composition is a canola protein isolate fortified beverage.

12. (New) The method of claim 8 wherein said protein isolate is incorporated in said food composition in substitution for egg white, milk protein, whole egg, meat fibres or gelatin.